

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN BAR/LIDO BAR	33	1	No	THE DRAINS WERE CORRODED WITH RUST AND NOT EASILY CLEANABLE. These drains will be painted after the rust has been removed.
2	LIDO BAR	33	1	No	THE GASKET ON THE THRESHOLD DIVIDER FOR LIDO BAR AND THE DAY LOUNGE WAS BROKEN. A replacement gasket has been ordered.
3	POTABLE WATER	*	0	No	THE OVERALL MANAGEMENT AND KNOWLEDGE DISPLAYED BY THE ENGINEERING STAFF WAS EXCELLENT. Thank you.
4	GALLEY	26	3	Yes	FOOD SOIL FOUND ON UTENSILS STORED AS CLEAN INCLUDING: HOT GALLEY - KNIFE, POTS, AND PANS; COLD GALLEY - SCOOP; DISHWASHING - BOWL AND PLATE; COLD GALLEY - UNDERSIDE OF SLICER BACK PLATE. All utensils found with food soil were re-washed at the time of the inspection. On board management has been instructed to inspect the utensils frequently for food soil build up.
5	GALLEY	17	2	No	LASAGNA FROM PREPARATION YESTERDAY WAS FOUND IN A REACH-IN COOLER AT 52°F - 56°F. REPORTED TO BE TAKEN OUT FOR A PERIOD OF TIME TO CLEAN UNIT WHICH WAS 41°F. FOOD WAS DISCARDED. As noted, the lasagna was discarded during the inspection.
6	GALLEY	27	0	No	FOOD SOIL WAS NOTED ON PLASTIC PALLETS USED FOR FOOD CONTAINERS RECEIVING FOOD FROM TILTING SKILLETS. OLD SPILLS WERE ALSO NOTED ON THE DUMBWAITER GOING TO THE UPPER DECKS. The plastic pallets were cleaned as well as the dumb waiter. On board management has been instructed to keep these item cleaned on a daily basis.
7	GALLEY	22	0	No	FINAL RINSE MANIFOLD NOZZLES ON THE CONVEYOR DISHWASHER WERE ALIGNED TO PROVIDE FAN SPRAY PERPENDICULAR TO THE DISH SURFACE INSTEAD OF PARALLEL TO IT. The spray nozzles were adjusted to spray parallel to the dish surface.
8	GALLEY	16	0	Yes	REMAINING PORTIONS OF CHEESE SLICED FROM LARGER BLOCKS WERE NOT LABELED WITH A DISCARD DATE. On board management has been instructed to label all highly perishable items in the cooler with a discard date.
9	GALLEY	33	1	No	FLOOR SINKS HAD PEELING COATING AND RUSTED AREAS MAKING THEM DIFFICULT TO CLEAN. DECKS IN GALLEY AND DRY STORES HAD HOLES IN COATING MAKING THEM DIFFICULT TO CLEAN. All floor sinks and the dry stores deck will be resurfaced in dry-dock 2002.
10	BEVERAGE AREA	08	0	No	BACKFLOW PREVENTER ON JUICE DISPENSING SYSTEM WAS LEAKING FROM THE AIR RELIEF VENT. The backflow preventer was replaced after the inspection. Research for a different style of backflow is underway.
11	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP

AS
AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV
USE EMAIL MESSAGE SUBJECT LINE: CLIPPER ODYSSEY - CAS - [06-25-2002] .